

# Chez d'Or

## RESTAURANT

### LIGHT LUNCHES

*Served with fries and leaf salad from 9h00 – 17h00*

Steak, tomato, rocket with red wine onions and chilli mustard sandwich	R58
Smoked salmon, radish, olives, smoked paprika, gherkin, capers sandwich	R58
Ham, tomato, gruyere cheese, dijon mustard sandwich	R50
Smoked chicken, bacon, feta and sweet chilli sandwich	R52
Beef Burger, spiced tomato relish, gherkins, onions and mozzarella	R58
Traditional roast chicken pie	R52

### MAIN MENU

*Served between 12h00 – 15h00 & 18h30 – 21h00*

#### STARTERS

Soup of the day	R39
Spiced calamari, beetroot salsa, cumin yoghurt with coriander pesto and radish	R58
Duck liver pate, with pear chutney, Dijon and gherkin	R52
Smoked rainbow trout salad, almond yoghurt with apricot emulsion	R65
Tempura prawn & mango salad with black pepper, sesame vinaigrette	R69
Vegetable quiche with pickled red cabbage and cucumber	R47

#### MAINS

Tempura linefish, green vegetables with a citrus sauce	R80
Confit of duck leg, chilli, mash, lentils with star anise glaze	R85
Beef ribeye, caramelised onions, spinach, fries with red wine sauce	R98
Pork belly, roast potato, butternut with mustard sauce	R85
Braised lamb shank, mash, carrots with braising jus	R98
Red Thai beef curry, Chinese noodles	R88

#### *Extras*

Fries **R20** Greek salad **R25** Vegetables **R20** Mash **R20**

#### DESSERTS

Chocolate brownies, with cardamom ice cream	R40
Apple crumble, with poached banana ice cream	R48
Home made cheese cake with a berry topping	R45
Trio of chocolate	R50
Cake of the day	R38
Local cheese selection served with preserves and bread	R65

**RESERVATIONS: 021 876 4197**

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### WINE LIST

#### METHODE CAP CLASSIQUE SPARKLING

MÔRESON MISS MOLLY - lightly styled, fruity, dry	<i>R40 per glass</i>	<b>R120</b>
GRAHAM BECK BRUT - crisp, firm fruit, dry		<b>R160</b>
GRAHAM BECK BRUT 375 ml - crisp, firm fruit, dry		<b>R100</b>
PIERRE JOURDAN CUVÉE BELLE ROSÉ - ripe, elegant, red-berry tones		<b>R220</b>

#### WHITE WINE

PORCUPINE RIDGE VIOGNIER/GRENACHE 2008 - aromatic, textured mouthful, rich, dry	<i>R18 per glass</i>	<b>R80</b>
HAUT CABRIÈRE CHARDONNAY/PINOT NOIR 2009 - firm fruit on the palate, softly dry		<b>R125</b>
STONY BROOK THE J 2008 - semillon, viognier, sauvignon blanc, tropical complexity		<b>R135</b>
LA MOTTE CHARDONNAY 2008 - full bodied, complex, smooth mouthful		<b>R145</b>
HAUT ESPOIR SAUVIGNON BLANC 2008 - balanced, crisp yet rounded finish	<i>R20 per glass</i>	<b>R100</b>
BOSCHENDAL GRAND VIN SAUVIGNON BLANC 2009 - grassy, green fruits, persistent		<b>R120</b>
STONY BROOK CASK SELECTION SEMILLON 2007 - textured, spice, citrus, waxy edge		<b>R110</b>
MAISON CHENIN BLANC 2009 - delicate, ripe palate, dry		<b>R120</b>
GRAHAM BECK THE GAME RESERVE CHENIN BLANC 2009 - medium dry, tropical aromas and flavours		<b>R100</b>

#### ROSÉ WINE

VREDE EN LUST JESS DRY ROSE 2010 - crisp, firm, red berry freshness	<i>R20 per glass</i>	<b>R100</b>
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#### RED WINE

HAUT ESPOIR GENTLE GIANT 2006 - multi cultivar blend, soft tannins and earthy balanced	<i>R40 per glass</i>	<b>R175</b>
RUPERT & ROTHSCHILD CLASSIQUE 2008 - cabernet/merlot- medium bodied, mellow palate		<b>R180</b>
LA MOTTE MELLENNIUM 2007 - Bordeaux- styled blend, complex cherry, odour, lingering		<b>R180</b>
HAUTE CABRIERE PINOT NOIR 2006 - light red berry flavours, delicate tannins		<b>R250</b>
VON ORTLOFF SHIRAZ 2008 - smoke, spice, supple palate, length		<b>R170</b>
PROTEA MERLOT 2007- berry fruit, light, integrated oak		<b>R110</b>
GLENWOOD MERLOT 2007 - finely structured, plummy soft finish		<b>R200</b>
EIKEHOF CABERNET SAUVIGNON 2007 - layers of dark berry and vanilla softness	<i>R18 per glass</i>	<b>R80</b>
CHAMONIX GREYWACKE PINOTAGE 2007 - full rich extract of fruit, liquorice hits		<b>R150</b>

#### DESSERT WINE/PORT

PIERRE JOURDAN RATAFIA - fortified tropical and deciduous fruits, firm finish	<i>R20 per glass</i>
LANDSKROON PORT 2005 - rich smooth concentrated dark berry	<i>R20 per glass</i>
QUINTA DO SUL VINTAGE RESERVE PORT 2008 - full bodied, complex firm structure dryish	<i>R30 per glass</i>

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### **BREAKFAST**

*Served from 9h00 - 11h30  
with white / whole wheat bread*

### **ENGLISH BREAKFAST**

2 fried eggs, bacon, pork sausage, mushrooms, fried tomato **R48**

### **CROISSANTS**

Scramble eggs, chives, smoked salmon topped with crème fresh **R55**

Scramble eggs, spring onion, fried bacon caramelised with honey **R45**

### **SCONES**

Freshly baked, with cream, preserves & cheese **R25**

### **MUFFINS**

Served with preserves & cheese **R25**

Muesli & yoghurt with poached fruit **R38**

### **SMOOTHIES**

Orange & pineapple **R25**

Mixed berry **R25**

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